TO-GO MENU

MEDICI
IN NORMAL

309-452-6334

120 W NORTH STREET, NORMAL, IL 61761

WWW.MEDICINORMAL.COM

LUNCH AND DINNER

TUES - THURS 11AM-10PM

FRI & SAT 11AM-11PM | SUN & MON 11AM-9PM

SUNDAY BRUNCH 10AM-2PM **BAR OPEN LATE** TUES - SAT

APPETIZERS & SOUP

East Coast Crab Cake
Loaded with sweet red claw crab meat and served with Old Bay aioli and fresh lemon spritz 12

Ahi Tuna Tartare
4.5 oz. soy ginger marinated tuna tossed with fresh jalapeño and toasted sesame, served on shaved cucumber, topped with avocado cream and citrus spring mix salad 11

Korean Chicken Lettuce Wrap
Fresh iceberg lettuce served with crispy wonton chips, sautéed chicken, jicama, carrots, and Korean BBQ sauce, topped with scallion threads and toasted sesame seeds 9

Apple and Brie Flatbread
Thinly sliced apples and Brie cheese with sunflower seeds and honey on a thin and crispy grilled pizza crust 7

Chili Lime Black Bean Hummus
Black bean hummus with red pepper, red chili powder, cilantro, lime zest, and lime juice, topped with diced tomato and fresh cilantro, served with cucumber slices and house-made pita bread 7

Soup of the Day CUP 3.5 / BOWL 5

Moroccan Ragout
Spicy vegetarian stew served with cool cucumber-cilantro yogurt and Medici Ciabatta CUP 5 / BOWL 8

SMALL SALADS

Baby Spinach
Tender baby spinach tossed with red onion, goat cheese, maple-cruste pecans, and Door County sour cherry vinaigrette 6

The Normal
Field greens, tomatoes, red onion, and cucumber wheels, topped with carrot threads and your choice of dressing 4.5

Caesar
Romaine lettuce tossed with Caesar dressing and topped with housemade croutons and shaved Parmesano Reggiano 5

Medici Wedge
Bleu cheese, kalamata olives, sliced tomatoes, Spanish onion, and crispy Applewood bacon crumbles served with a wedge of iceberg lettuce and topped with Gorgonzola dressing 7

GRILLED ADDITIONS: **STEAK*** 5 ◈ **CHICKEN** 4
TUNA* 7 ◈ **SALMON*** 5 ◈ **SHRIMP** 5 ◈ **PORTOBELLA** 3

*** ITEM COOKED TO DESIRED TEMPERATURE.**
SOME ITEMS CAN BE CONSUMED RAW OR UNDER COOKED.
CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

ENTRÉES *LUNCH AND DINNER PRICES LISTED WHEN APPLICABLE*

Cajun Coffee Ribeye * *ONLY AVAILABLE FOR DINNER*
A sweet and smoky charbroiled spice rubbed 12 oz. ribeye, served over our Smoked Gouda Mac with grilled asparagus 23

Smokey BBQ Beef Brisket *ONLY AVAILABLE FOR DINNER*
House-smoked with mesquite and hickory, then shaved thin and topped with espresso BBQ sauce, served over mashed Yukon gold potatoes and sautéed green beans 16

Cajun Jambalaya
Shrimp, pulled chicken and andouille sausage with green peppers, red onion, and stewed tomatoes, tossed in a spicy cajun rice 19

Hans's Beef Stroganoff
Sautéed prime beef tenderloin, portobella mushrooms, button mushrooms, and Spanish onion with a spicy, rich sour cream sauce, served over egg noodles dusted with Spanish paprika **L** 12 / **D** 15

Red Mole Pork Tenderloin Cutlets *ONLY AVAILABLE FOR DINNER*
Two slices of pork tenderloin with a red chile dry rub served with Spanish black bean and corn risotto and fresh jalapeño lime cilantro slaw, finished with a red chile mole sauce and cilantro lime garnish 17

Beer "Can" Chicken *ONLY AVAILABLE FOR DINNER*
Lemon sage roasted half chicken, Domain Dupage velouté, mashed Yukon gold potatoes, and sautéed green beans 17

Spaghetti Squash Bolognese *GLUTEN-FREE OR VEGAN UPON REQUEST*
A vegetarian Bolognese with blended shiitake, portobella, and button mushrooms in our housemade marinara sauce, served over spaghetti squash noodles, finished with basil butter and parmesan **L** 12 / **D** 14

Island Snapper *ONLY AVAILABLE FOR DINNER*
Grilled Caribbean Red Snapper served with andouille sausage, coconut rice hash, pineapple sesame relish, finished with citrus butter 18

Salmon Brulee *
Caramelized Atlantic salmon served over our Smoked Gouda Mac with grilled asparagus, finished with a lemon IPA syrup 19

Tilapia Picatta
Lightly dusted and pan seared tilapia fillet served over sweet red pepper risotto with grilled asparagus, topped with our sun-dried tomato picatta sauce 16

Italian Butternut Squash Gnocchi
Hand-made butternut squash gnocchi with Italian sausage, cherry tomatoes, red onion, and spinach in a whiskey cream sauce, finished with ricotta and parmesan cheese served with toasted ciabatta 18

Red Pepper Fettuccine (*ADD* **PORTOBELLA** 3, **CHICKEN** 4, *or* **SALMON** 5
Fettuccine pasta tossed in roasted red pepper cream sauce, finished with fresh basil and parmesan-reggiano **L** 13 / **D** 15

GASTROBURGERS & SANDWICHES

Served with either CRISPY FRIES or SWEET POTATO TATER TOTS.
Sub BACON CHEDDAR POTATO SALAD or ONION RINGS for +0.75.

Plain Jane *
8 oz. of Angus beef grilled any way you like it, served open-faced with lettuce, tomatoes, onion, and pickle chips on a pretzel bun 10

Black and Blue Burger *
8 oz. of Angus beef seasoned with cajun spice and topped with creamy Gorgonzola cheese, served on a pretzel bun 11

Medici Burger *
Topped with cheddar cheese, stout BBQ sauce, jalapeños, Applewood smoked bacon, and sautéed onion, served on a pretzel bun 11

Teriyaki Turkey Burger
A charbroiled turkey burger topped with teriyaki sauce, swiss cheese, grilled pineapple, avocado, and chipotle slaw on a bricohe bun 11

Spicy Black Bean Burger
Vegan burger topped with Chihuahua cheese, shredded iceberg lettuce, pico de gallo, chipotle aioli, and guacamole, on a brioche bun 10

Mango Glazed Tuna *
Mango-ginger glazed tuna, perfectly seared and topped with melted provolone cheese and wasabi lemon mayonnaise, served on a brioche bun 12

Grilled Ribeye Sandwich
6 oz. thinly cut grilled ribeye topped with steak sauce marinated mushrooms and onions, melted swiss cheese, lettuce, and tomato, served on grilled Texas toast 14

ENTRÉE SALADS

Buffalo Chicken Salad
A blend of romaine and iceberg lettuce tossed in our housemade bleu cheese dressing, topped with shaved cucumber, pepper rings, red onion slices, and crumbled Gorgonzola cheese, finished with spicy buffalo chicken and grilled Medici ciabatta 11

Normal Cobb Salad
Romaine lettuce tossed in our smoked Porter Balsamic lined with diced turkey, cheddar cheese, diced tomatoes, hard-boiled egg, corn, avocado, and Applewood smoked bacon 12

Southwest Chicken Salad
A blend of romaine and iceberg lettuce tossed in Chimayo ranch, topped with diced tomatoes, black beans, green chile, roasted sweet corn, orange wedges, grilled chicken, and tortilla strips 11

Poppy Seed Shrimp Salad
Field greens tossed in a poppy seed dressing with a quinoa blend, fresh strawberries, avocado, cucumber, and red onion, topped with fresh grilled shrimp 12

PUB FARE

Mahi-Mahi Tacos
Two flour tortillas stuffed with spicy mahi-mahi and served with pico de gallo, sour cream, and chipotle slaw 12

Smoked Gouda Mac
Medici's famous smoked Gouda macaroni and cheese served with toasted bread crumbs and balsamic reduction 7.5

Spinach Lasagna
Ricotta and mozzarella cheese layered with fresh spinach, topped with housemade marinara and finished with balsamic syrup 11

Quesadillas
Made with Chihuahua cheese and flour tortillas, served with pico de gallo, sour cream, and guacamole

- **Grilled Chicken** *with roasted red pepper* 8
- **BBQ Pork** *with corn, black beans, and green pepper* 8
- **Bistro Veggie** *with zucchini, sweet red peppers, and scallions* 7

Chicken and Andouille Con Queso
Spicy Andouille sausage, chopped chicken, peppers, and onions in a rich cheddar cheese dip served with tortilla chips 9

Masa Pickle Fries
Masa-corn battered and fried pickle spears, served with green chile remoulade and a hint of fresh chili 7

Sweet Potato Tater Tots
Crispy fried tots served with a dipping sauce trio of wasabi aioli, chipotle aioli, and stout BBQ sauce 6

CATERING

MEDICI MAKES PLANNING YOUR NEXT EVENT SIMPLE.

Our Executive Chef, kitchen, and banquet staff
are dedicated to excellent service.
Our unique environment is sure to
make any of your events special.

For more information or to schedule your event, please contact us.

309.452.6334
events.medici@gmail.com

PIZZA

Our crust is housemade.
Choose either *PAN* or *ARTISANAL STONE* style.
PERSONAL ◈ MEDIUM ◈ LARGE

Chicken Ranch 9 ◈ 15 ◈ 23
Chicken, Applewood smoked bacon, ranch dressing, fresh tomatoes, scallions, and mozzarella with alfredo sauce

Bacon Beer Cheese 9 ◈ 15 ◈ 23
Housemade beer cheese sauce with bacon, green peppers, mozzarella and gouda cheese, roasted tomato slices and scallions

The Medici 9 ◈ 16 ◈ 23
Italian sausage, pepperoni, Canadian bacon, ground beef, peppers, onion, mushrooms, and mozzarella with marinara

Sweet Baby Gouda 9 ◈ 15 ◈ 23
Crispy bacon, sweet cherry peppers, black olives, gouda, and mozzarella with roasted garlic chile oil and marinara

Stout BBQ Chicken 9 ◈ 15 ◈ 23
Chicken, caramelized sweet onion, and mozzarella with stout BBQ sauce

Four Cheese 7 ◈ 14 ◈ 21
Parmesan, provolone, bleu, and mozzarella cheese with marinara

Margherita 7 ◈ 14 ◈ 21
Basil, grape tomatoes, fresh garlic, and mozzarella with marinara

Spinach and Pesto 9 ◈ 15 ◈ 23
Fresh spinach, goat cheese, and mozzarella with basil pesto

Mediterranean 8 ◈ 15 ◈ 23
Artichokes, fresh garlic, olives, sun-dried tomatoes, provolone, and mozzarella with fresh pesto

DESSERT

We offer a variety of seasonal desserts
and breads baked daily in house.
Ask about today's selection of baked goods.
From OLIVE ROSEMARY CIABATTA BREAD to
DELECTABLE CHEESECAKES, there is sure to be
something to please everyone in your party.